

AUX TRUFFES

innovative fine cuisine

APPETIZERS

Daily soup

9

Array of mesclun salad drizzled with the vinaigrette of the day

9

Lobster and asparagus cold bisque soup with truffle champagne granité

17

Artichoke stuffed with lobster and roots vegetable flambéed with Pineau des Charente "ragout"
with nasturtium flower cream sauce

21

Red tuna tataki with Thai rice, lemongrass and coconut milk pudding
avocado and pineapple emulsified sauce with cucumber salad

18

Comfit venison and caramelized pear "tartelette" with grilled red pepper
and comfit tomato, and port wine caramel sauce

17

Scallop tartar with crispy vinaigrette of lemon and fennel
served with tarragon and green pepper corn mousse

16

Appetizer of the day
(price depending on market)

Martin's way seared duck foie gras from Marieville, Québec

27

"Au torchon" foie gras with cape gooseberry caramel sauce

25

Following your main course try our selection of Quebec raw milk cheeses

11

We strive to keep our menu fresh and innovative. All our products are selected with care by our Chef Martin Faucher and are "cuisine cooked à la minute"

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MAIN COURSES

Seared "provençale" crusted beef filet with sweet potato and masala
(pan-seared spaghetti squash, pine nuts and buckwheat with parmesan cheese and asparagus)

42

Daily inspiration

40

Roasted rack of caribou "shepherd's pie" style with chicoutai berries sauce
(wild rice, roasted corn and Jerusalem artichoke "purée")

46

Roasted duck breast "magret" stuffed with foie gras and a black truffle sauce
(smoked potato "purée" and crispy potato roll)

45

Catch of the day

35

Roasted guinea fowl breast with asian style sauce
(dumplings, mashed mung bean and peanuts)

29

Braised veal cheek "profiteroles" with Quebec's bleu cheese and grilled apricot sauce
(winter squash "purée" and braised fennel)

34

Pan-seared organic salmon "pavé" with warm tomato and goat cheese salsa
(basil pasta and green pea)

35

Braised venison osso bucco with tomato
(glazed turnip, carrot and beet with risotto)

33

Rabbit loin stuffed foie gras, cranberry and rhubarb with cranberry sauce
(beet root tapioca and swiss chard)

38

At Aux Truffles we are proud to take part in the Laurentian Gourmet Trail and to support local producers. (Products prepared "à la minute")

Taxes and service not included. (We will add the 15% tips for table of 6 and more)
A royalty, equivalent to 2% of the listed price of the goods offered in this establishment, will be added to your invoice. This royalty correspond to the contribution determined by the Tremblant Resort Association.

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TABLE D'HÔTE

Aperitive canapé

Watercress cream soup with frog leg « croquette » on garlic butter

OR

Array of mesclun salad with "du moment" seasoning

Morgan Farm's smoked duck aglet on a bed of mashed brussel sprout
lemon seasoning and smoked paprika with tamari cream sauce

OR

Venison shank in pastry with fava bean and 4 spiced apple

OR

"Au torchon" foie gras in crust of ginger with honeyed caramel sauce

\$15 extra

Seared crusted beef filet with morel cream sauce

OR

Catch of the day

OR

Roasted guinea fowl stuffed with lardon, dried apricot
Served with apricot with coconut milk jam

Trio of crème brûlée B52 style

OR

Chocolate volcano cake and its chocolate and anis capuccino

65

LA TABLE DES CHEFS

An eight courses gastronomic menu created for you by our Chef

100 per guest

(available for every guest at the table only)